



OMAKASE

WELCOME

Negi-toro roll

SAKIZUKE

Kingfish ceviche

ZENSAI

Abalone, King crab, Eel

SUIMONO

Clam Soup

OTSUKURI

Sashimi

OCHA

Tea

DAIMONO

Tempura

OSHINOGI

Toro Sushi

SHOKUJI

A5 Wagyu Bento \$210

Lobster Bento \$195

Tooth fish Bento \$195

KANMI

Panna cotta, Jelly, Sake granita
Sakura Cake

SAKE PAIRING

SPARKLING

JUNMAI

JUNMAI DAIGINJO

KARAKUCHI

JUNMAI DAIGINJO

UMESHU

4 GLS - \$65

6 GLS - \$95

ORIGIN OF INGREDIENTS

WAGYU	Kagoshima, Japan
TORO	Japan
FISH	AUS / NZ
TOOTHFISH	HI&MI, AUS
LOBSTER	AUS / CANADA
ALL VEG	SA, AUS

Inspired by the winter in Japan, especially white snow, "YUKI" 『雪』 respects the beauty of nature in Australia, Japan and our mother Earth.

With the gifts of nature from Australia and Japan, we aim to provide the most Japanese taste with seasonal and local ingredients.

We look forward to experiencing the taste of Japan with our "OMAKASE"

CREATED BY TEAM YUKI

HEAD CHEF LUCAS
CHEF YUBIN
CHEF KIWOOD
CHEF WANSUB
PÂTISSIERE JAN

FOH MANAGER BLAIRE
FOH STAFF HARLEY
FOH STAFF JIHYE
FOH STAFF AMY



THANK YOU

ありがとうございます

